AMENDMENTS TO THE CLAIMS:

Claims 1-11 are canceled without prejudice or disclaimer. Claims 12-22 are added. The following is the status of the claims of the above-captioned application, as amended.

Claim 12 (New). A method of preparing a heat-treated product, comprising the sequential steps of:

a) providing a raw material which comprises carbohydrate, protein and water;

b) treating the raw material with an enzyme capable of reacting with asparagine or glutamine, which may be substituted or unsubstituted, as a substrate, a laccase or a peroxidase; and

c) heat treating to reach a final water content below 35 % by weight.

Claim 13 (New). The method of claim 12, wherein the enzyme capable of reacting with asparagine or glutamine, which may be substituted or unsubstituted, as a substrate is an asparaginase, a glutaminase, an L-amino acid oxidase, a glycosylasparaginase, a glycoamidase (peptide N-glycosidase) or a peptidoglutaminase.

Claim 14 (New). The method of claim 13, wherein the asparaginase has an amino acid sequence which is at least 90% identical to SEQ ID NO: 2, residues 27-378, 30-378, 75-378 or 80-378 of SEQ ID NO: 2, or SEQ ID NO: 4, 6, 8, 10, 12 or 13.

Claim 15 (New). The method of claim 12, which further comprises treating the raw material with an oxidoreductase capable of reacting with a reducing sugar as a substrate.

Claim 16 (New). The method of claim 15, wherein the oxidoreductase capable of reacting with a reducing sugar as a substrate is a glucose oxidase, a pyranose oxidase, a hexose oxidase, a galactose oxidase or a carbohydrate oxidase which has a higher activity on maltose than on glucose.

Claim 17 (New). The method of claim 12, wherein the raw material is in the form of a dough and the enzyme treatment comprises mixing the enzyme into the dough and optionally holding.

Claim 18 (New). The method of claim 12, wherein the raw material comprises intact vegetable pieces and the enzyme treatment comprises immersing the potato pieces in an aqueous solution of the enzyme.

Claim 19 (New). The method of claim 12, wherein the raw material comprises a potato product.

Claim 20 (New). A polypeptide having asparaginase activity and having an amino acid sequence which is at least 90% identical with SEQ ID NO: 2, residues 27-378, 30-378, 75-378 or 80-378 of SEQ ID NO: 2, or SEQ ID NO: 12.

Claim 21 (New). An isolated polynucleotide encoding the polypeptide of claim 21.

Claim 22 (New). An isolated polynucleotide which encodes an asparaginase and which comprises a nucleotide sequence which is at least 90% identical to the coding sequence of SEQ ID NO: 1 or 11.